



UC DAVIS

POSTHARVEST TECHNOLOGY

<http://postharvest.ucdavis.edu>

Center Goals

- ◆ *Be a leading source of research-based information on the postharvest quality, safety and marketing of fresh horticultural products.*
- ◆ *Effectively communicate knowledge on postharvest technology that enhances the quality, safety and marketing of fresh horticultural products.*
- ◆ *Catalyze and enhance innovative collaboration among center members, industry, government, and other academic institutions, nationally and internationally.*



POSTHARVEST TECHNOLOGY CENTER

Department of Plant Sciences
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Office Staff: Mary Reed, Pamela Devine,
Penny Stockdale, Janet Zalom

Through the research and extension programs of 12 Extension Specialists, we provide relevant information to growers, shippers, marketers, carriers, distributors, retailers, processors, and consumers of fresh horticultural crops. Our activities include:

◆ Web site

Visit our web site at <http://postharvest.ucdavis.edu> for the latest information on the postharvest technology of horticultural crops. The web site includes an extensive on-line library of articles authored by our specialists.

◆ Short Courses & Workshops

A two-week short course on Postharvest Technology of Horticultural Crops is presented each year during late June. It includes a week of lectures, discussions and demonstrations, and a week-long field trip. The bi-annual Fresh Produce Marketing Strategies Short Course offers produce executives information on competing in a challenging market. Workshops are also offered annually on Fruit Ripening and Ethylene Management, and Maintaining Quality and Safety of Fresh-cut Products.

◆ Publications

The center distributes over 30 publications in several languages, including Spanish, French, and Arabic, on a wide variety of postharvest topics, including small scale operations, handling of specific commodities, cooling, storage, transportation, and ripening. We also offer a number of free titles available as PDF documents for downloading from our Web site.

◆ Industry meetings

Our members present research results and postharvest information at meetings of various industry organizations. In addition, local meetings are held in cooperation with University of California Farm and Family, Nutrition and Consumer Sciences Advisors to disseminate information about optimal postharvest handling procedures.

◆ E-Newsletters

We distribute a free monthly *Postharvest Technology E-Newsletter* that features our specialists' activities, new information available on our web site, upcoming courses, new publications written by UC postharvest specialists, and a postharvest calendar. The *Central Valley Postharvest Newsletter*, edited by Carlos Crisosto, focuses on harvesting and handling of fresh fruits produced in the Central Valley.

◆ Consultations

Personal, telephone, and e-mail consultations allow us to evaluate industry problems and extend information to California's shippers, handlers, processors, and the general public.

◆ Industry liaison

Close cooperation is maintained with various trade organizations such as the California League of Food Processors, Produce Marketing Association, Refrigerating Engineers and Technicians Association, United Fresh Produce Association, and World Food Logistics Organization. In addition, close liaison is maintained with the California Advisory Boards and Commissions of various horticultural crops.



POSTHARVEST TECHNOLOGY CENTER

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Center Members



Mary Lu Arpaia

Department of Botany and Plant Science,
UC Riverside/KAC; Phone: 559-646-6561;
Fax: 559-646-6593; arpaia@uckac.edu
Stationed at Kearney Agricultural Center, my
research is focused on the handling of citrus,
avocado and other subtropical fruits.



Diane M. Barrett

Department of Food Science and Technology, UC
Davis; Phone: 530-752-4800; Fax: 530-754-4759
dmbarrett@ucdavis.edu;
<http://fruitandvegetable.ucdavis.edu>
My program deals with the effects of processing
(freezing, thermal processing, drying, and fresh-
cut) on the color, texture and flavor, and nutritional quality of
fruits and vegetables.



Christine Bruhn

Department of Food Science and Technology, Center
for Consumer Research, UC Davis
Phone: 530-752-2774; Fax: 530-752-4759
cmbruhn@ucdavis.edu

Consumer attitudes and perceptions of food
quality, safety and wholesomeness are the areas
of my primary interest. My educational programs are directed
toward the media, health professional, educator, and consumer.



Marita Cantwell

Department of Plant Sciences, UC Davis
Phone: 530-752-7305; Fax: 530-752-4554
micantwell@ucdavis.edu

The emphasis of my research and extension
program is to identify and solve problems related
to postharvest quality and handling of fresh
market vegetables, including specialty and fresh-cut vegetables.



Roberta Cook

Department of Agricultural and Resource Economics,
UC Davis; Phone: 530-752-1531; Fax: 530-752-5614
cook@primal.ucdavis.edu

My program deals with fresh produce marketing,
food distribution, international trade and
competitiveness of the fresh fruit and vegetable industry.



Elizabeth Mitcham, Director

Department of Plant Sciences, UC Davis
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ejmitcham@ucdavis.edu

My research in the postharvest biology and
technology of fruits is focused on understanding
and controlling physiological disorders, fruit
ripening and its regulation, and maintaining fruit quality. I am
also active in developing phytosanitary treatments to control
insects in harvested crops, including table grapes, citrus, nut
crops and others.



Linda J. Harris

Department of Food Science and Technology,
UC Davis; Phone: 530-754-9485;
Fax: 530-752-4759; ljharris@ucdavis.edu

My research program focuses on microbial food
safety and applied microbiology with emphasis
on safety issues of fresh, fresh-cut, and processed
fruits, vegetables, and tree nuts.



Adel A. Kader, Emeritus

Department of Plant Sciences, UC Davis
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aakader@ucdavis.edu

I continue to contribute to the Center's Website
and to teach a few lectures in the various
educational programs offered by the Center.



Michael Reid, Emeritus

Department of Plant Sciences, UC Davis
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msreid@ucdavis.edu

My work covers the spectrum from studies of the
biochemistry and molecular biology of
senescence to application of new methods in postharvest
technology of ornamental plants, particularly cut flowers and
potted plants.



Trevor Suslow

Department of Plant Sciences, UC Davis
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tvsuslow@ucdavis.edu

The emphasis of my program is on quality and
microbial safety of edible horticultural products.
Research activities span the continuum from preharvest to
distribution.



James F. Thompson, Emeritus

Department of Biological & Agricultural Engineering,
UC Davis; Phone: 916-213-7821;
Fax: 530-752-2640; jfthompson@ucdavis.edu

Improving the design and operation of cooling
systems, transportation equipment, and
fumigation and cold storage facilities are my
primary areas of interest. I also work with drying systems and
energy use issues.



Carlos H. Crisosto, Associate Director

Department of Plant Sciences, UC Davis
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chcrisosto@ucdavis.edu

My research is focused on the postharvest
handling of fresh fruit and nuts, with a special
focus on consumer quality.

Postharvest Technology Center's 2011 Short Courses and Workshops

Delivering More Flavorful Produce (UC Davis Campus and University of Florida) -

This new workshop is sponsored by the USDA Specialty Crops Research Initiative and will be offered twice: February 1 - 2 at UC Davis and again May 4 - 5 at the University of Florida. This workshop is part of a joint UCD-UF project that aims to help producers and handlers overcome postharvest impediments that may be keeping consistently great tasting produce from being marketed. Led by the faculty director of the Postharvest Center, Elizabeth Mitcham, the course instructors are researchers and specialists who are experts in various aspects of fruit flavor, human sensory response, fruit physiology and postharvest technology.



Advanced Topics in Microbial Safety of Fresh Produce (UC Davis Campus and University of Florida) -

Course Director Trevor Suslow leads this other new workshop sponsored by the USDA Specialty Crops Research Initiative and will also be offered twice, once March 1-3 at UC Davis and again April 27-29, at the Balm Campus: Gulf Research & Education Center at the University of Florida. Participants will develop a greater skill-level in translation of research-based technical information to practical risk-reduction system design in an interactive and challenging lecture and peer problem-solving environment. The course is intended for food safety professionals.



Fruit Ripening & Ethylene Management Workshop - (UC Davis Campus) This year's workshop is coming back to the UC Davis campus and will be held April 26-27. It is again coordinated by Carlos Crisosto, and presented by the UC Davis Postharvest Technology Center, and is intended for shippers and destination (wholesale and retail) handlers who are involved in ripening fruits and fruit-vegetables. The workshop focuses on how to increase profits by delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer.



Postharvest Technology Short Course - (UC Davis Campus-based) This intensive two-week study of current technologies and best practices associated with the postharvest handling of fresh fruits, nuts, vegetables and ornamentals is now in its 33rd Annual offering. It will be held June 13 - 24, and is designed specifically for produce industry, government or academic professionals interested in current advances in the postharvest technology of horticultural crops. It is particularly of interest to technical professionals responsible for quality assurance, research & extension activities related to fresh produce quality, safety and marketability. The course's first week of lectures and labs is held on the UC Davis campus, followed by a one-week field tour of California.



Fresh-Cut Products - (UC Davis Campus) Maintaining Quality and Safety -16th Annual September 13-15. This workshop, organized by Marita Cantwell, provides an overview of many issues on the production, processing, packaging, distribution and quality assurance of fresh-cut products, especially for individuals from the fresh and processed fruit and vegetable industries. Participants gain working knowledge of procedures for fresh-cut products through topic-related sessions.



Balkan Peninsula Postharvest Technology Short Course - (Balkan Peninsula) This is a special offering of the Postharvest Technology Short Course for Enterprises in Developing and Emerging Economies will be held on the Balkan Peninsula on October 24-27.

POSTHARVEST TECHNOLOGY WEB SITE

Postharvest guidelines for 140 fruits, vegetables and ornamentals in 4 languages

The Library includes more than 1300 articles and presentations authored by our Specialists

Search all 3000+ pages of the Postharvest web site

SITE MAP

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Maintaining Produce Quality & Safety

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POSTHARVEST TECHNOLOGY CENTER

EMAIL PRINT

What's New!

- Articles about [Packaging](#) and [Postharvest Losses](#) were recently added to our [Postharvest Publications Organized by Topic](#) section.
- Updated photos were added for [Kiwifruit](#)

Short Courses & Workshops

Join us for our Upcoming Postharvest Educational Opportunities:

September 13-15, 2011
Fresh-cut Products: Maintaining Quality & Safety Workshop Now Open for Enrollment!

March 27-29, 2012
Fruit Ripening & Ethylene Management Workshop Opening for Enrollment Soon!

June 18-29, 2012 **Postharvest Technology Short Course** (34th Annual) First week includes lectures and labs, the second optional week is a field tour of California postharvest operations. Opening for Enrollment Fall 2011!

Quick Links

- Donate to Support Free Postharvest Information
- Sign up to Receive our Free E-Newsletter
- Enroll in a Postharvest Course
- Order a Postharvest Publication

Have some feedback, or want to ask a question? Link to our comment page.

Follow us on Twitter

The comment page is an active place for asking questions and leaving feedback about the Postharvest website

Free E-newsletter is sent out to more than 3200 people monthly

Register on-line for all our postharvest educational opportunities

Our Bookstore currently offers 35 publications authored by our Specialists

<http://postharvest.ucdavis.edu>
had 4.51 million page views in 2010.